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Galatea.

A moment's grace. Pygmalion! Let me be
A breath's space longer on this lighter hand
Of fate too sweet, too sad, too mad to meet;
Whether to be the statue or thy bride—
An instant more I'll touch the chosen
As known'st thou, being only man;
Nor many, saving her who hath been won
And loved her sculptor. Shall I dare exchange
Vain of the quarry for the throbbing pulse?
Hast thou no heart?—a smiling heart?
Repose eternal to a woman's bane?
Forgo God's quiet for the love of man?
To do it on his uncertain tenderness.
A wave leaped up the shore of his desire
To sub and flow whenever it pleased him;
Remembered at his leisure and forgot,
Worshipped and worried, clasped and dropped at
moor.

Or soothed or gashed at mercy of his will.
Now Paradise my portion, and now Hell;
And every single several nerve that beats
In soul or body, like some rare vase, strain'd
At first at first, and then in frost, until
The fine protecting fibre snap?

Oh, who,
Forsaking, ever chose a fate like this?

What woman, out of all the breathing world,
Would be a woman, could her heart soot?

Or have her lover, should her life prevent?

Then let me be that only, only one;

Then let me make that sacrifice supreme.

No other ever made, or can, or shall.

Behold, the future shall stand still to ask

What man was worth so isolate?

And rates thee at its value for all time.

For I am driven by an awful Law,

See! while I hesitate it madden me.

And carves me like a chisel at my heart.

'Tis stronger than the woman or the man;

'Tis greater than all torment or delight;

'Tis mightier than the urn or the dash.

Obedient by the sculptor and the stone!

Thine am I, thine at all the cost of all.

The pangs that woman ever bore for man:

Thine I elect to be, denying them;

Thine, think, I dare to be, in spite of them

And being thine forever, bless them!

Pygmalion! Take me from thy pedestal,

And get me lower—lower, love?—that I

May be a woman and look up to thee;

And looking, longing, loving, give and take

The human kiss, worth the worst that thou

By thine own nature shall inflict on me.

—Elizabeth Stuart Phelps, in Harper's Magazine
for May.

HOUSEHOLD HINTS.

BREAD STEAKS.—Add a little milk, pepper, salt and spice to an egg and beat well together. Cut some slices of bread of even size and shape and fry a light brown in butter or oil. Drain on paper, pile on a dish and serve with tomato sauce.

RIZ A LA TOMATE.—Boil half a pound of rice with one very small onion chopped fine; when done and nearly dry, stir in two tablespoonsfuls of grated cheese, three of nice tomato sauce, one teaspoonful of chopped parsley, a teaspoonful of sweet herbs, a little cayenne and a salt and a large teaspoonful of the best fresh butter. Form into a mound and serve very hot.

SARDINE TOAST.—Divide some sardines lengthwise, remove skin, bones and tails; add a little of the oil from the tin and put into the oven between two plates, letting them get quite hot. Take some thin strips of bread, the exact length of the sardines, fry them in butter, put half a sardine on each slice, sprinkle on cayenne and salt and a squeeze of lemon juice and serve very hot.

ALMOND PUDDING.—Blanch and pound with a little rose water four ounces of sweet almonds; add one teaspoonful of bitter almonds; scald one pint of milk; stir two tablespoonsfuls of corned starch with some cold milk, add to the scalded milk and keep stirring until it thickens; take from the fire, add a tablespoonful of butter and a small cup of powdered sugar; when cool add two well beaten eggs and the whites of two eggs whisked to a froth, also the almond paste; beat thoroughly together, pour into a buttered mould and boil one hour; let it stand ten or fifteen minutes before turning out of the mould; serve with a rich wine sauce.

CHEESE FONDU.—Soak one cup of dry bread crumbs in one and a half cups of milk, rich and fresh, or it will curdle. Beat three eggs very light, add to the crumbs on a tablespoonful of melted butter, seasoning to taste beat all together; lastly, add one pound of finely-ground old cheese. Butter a baking dish, pour in the fondu, strew dry bread crumbs over the top and bake in a rather quick oven until brown. Serve immediately in the baking dish as it soon falls.

CHICKEN CROQUETTES AND SOUP.—Boil the chicken for the soup and croquettes the day before. Put the chicken in cold water, simmer slowly until the flesh can be picked from the bones; return the bones to the liquid; add a stalk of celery, two or three rounds of an onion finely-chopped, two or three slices of dry bread, some parsley and seasoning, simmer slowly two hours. Strain through a sieve and set, until the next day. When needed for the dinner skin off the fat, put over the fire, and when boiling add two tablespoonsfuls of rice. When the rice is well boiled and the soup is to be served, add $\frac{1}{2}$ pint of boiling cream and a tablespoonful of chopped parsley. Chop the chicken for the croquettes, add a teacupful of boiled rice, a tablespoonful of melted butter, one tablespoonful of cream, one well-beaten egg, and pepper to taste, and a little cayenne. Parsley. Form into balls or cakes as health, in hot drippings. Garnish with crosses.

WONG LEONG & CO.—Family druggists and First-Druggists. $\frac{1}{2}$ Orders entrusted to me from the other Islands will be promptly attended to. 32 Fort Street, Honolulu. Jan 1881.

F. T. LENIHAN & CO., importers and General Commission Merchants.

WHOLESALE DEALERS IN ALES AND SPIRITS, Honolulu, H. I. Jan 1881.

VOL. XXVII--NO. 51.

HONOLULU, HAWAIIAN ISLANDS, JUNE 16, 1883.

WHOLE NO. 141.

Business Cards.
JOHN RUSSELL,
ATTORNEY AT LAW,
NO. 42 MERCHANT STREET, NEAR PORT ST.
(1881)

D. H. HITCHCOCK,
ATTORNEY AT LAW
AND
NOTARY PUBLIC.

HE HAS OPENED HIS OFFICE ON PITMAN
STREET, between Bethel and Park,
at which he has been situated
With great success for the past year.

SURVEYING DONE. (1881)

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A GENT TO TAKE AND SETTLED EVIDENCE
OF CONTRACTS FOR LATER IN THE DISTRICT OF KONA, ISLAND
OF OAHU AT THE DOOR OF THE HONOLULU WATER WORKS, 100
MILITARY STREET, (1881)

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JAN 1881

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Corner of Fort and Merchant Streets. (Jan 1881)

S. ROTH,

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Honolulu, H. I. (Jan 1881)

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CLOTHING. (Jan 1881)

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REAL ESTATE BROKER, AND EMPLOYMENT BUREAU, HONOLULU, H. I. (Jan 1881)

NOTARY PUBLIC.

AGENT TO TAKE ACKNOWLEDGMENTS TO
LABOR CONTRACTS AND
General Business Agent.

Office in Makiki's Block, corner Queen and Kahamana
Streets, Honolulu. Jan 1881

DR. E. COOK WEBB,

OFFICE, RICHARD & HOTEL STS.
HOURS—10 A. M. TO 4 P. M.—(1881)

W. AUSTIN WHITING,

Attorney and Counsellor at Law.
Agent to Take Acknowledgments to Labor
Contracts for the Island of Oahu. No. 9 Kahamana Street, Honolulu. Jan 1881

RICHARD F. BICKERTON,

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LAW.

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WHOLESALE DEALERS IN ALES AND SPIRITS,

HONOLULU, H. I. (Jan 1881)

Business Cards.

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Bethel Street, Honolulu, H. I.

jan 1881

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STEAM POWER

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JAMES OLDS, Proprietor.

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